

Mobile food service operations:



TULSA HEALTH DEPARTMENT CHECK LIST



- Every mobile vendor is required to report to their commissary location daily to dispose of wastewater, refill with potable water, and service the unit if not operating in conjunction with an event or celebration OR parked at the site of a commissary licensed to the same owner as the mobile establishment.
- Required agreements and permits:
 - Restroom agreement if parked for more than four hours
 - Commissary Agreement
 - Manager certification
 - Food handler permits for staff
 - Mobile Vendor/outdoor Seller License
- Mobile exterior surfaces need to be constructed with weather-resistant materials and protected against the entry of insects.
- Display business name and Oklahoma State issued license number on the outside of the mobile unit.
- Self-closing doors are required on mobiles.
- Protect windows, doors, and vents with sixteen (16) mesh to one (1) inch screens, properly designed and installed air curtains, or other effective means.
- Hot and cold running water.
- Two hoses: Fresh water and wastewater.
- Refrigerators and freezers on and working.
- Sanitizer for wiping cloth buckets and three compartment sink.
- Test strips for checking sanitizer.
- Soap, paper towels and hand wash sign posted at hand sink.
- Small tip digital thermometer for small mass foods.
- Mobiles are required to move every 12 hours.

Learn More:

[918] 595-4300